

Miele

Anything else is a compromise

AT THE HEART OF YOUR HOME™
APPLIANCES BY MIELE

February 2008



A Unique Family Making
Extraordinary Appliances, *Immer Besser*



Welcome to Miele

When the Miele Company was established in 1899 in Germany, our founders believed that success was only achievable in the long term by being totally convinced of the quality of one's product. To this point, Miele elected to produce machines that were both durable and long lasting, in other words, a quality product rather than an inexpensive one.

Over 109 years have passed and our mantra, *Immer Besser* (which is translated as *Forever Better*), continues to represent the guiding principle and very backbone of the organization. *Immer Besser* permeates every aspect of our business from the drawing board to the production line and the relationships we maintain with our retailers and, most importantly, with our customers. Thanks to *Immer Besser*, the Miele brand is synonymous with unsurpassed product quality the world over.

These characteristics, or family traditions as we call them, are critical because

collectively they define the very essence of our brand. As the world's largest family-owned and operated appliance company, we believe in a higher level of responsibility to each and every customer within the context of a business plan that respects our environment for future generations.

If you select Miele appliances to be installed in your home, we are confident that you will derive as much pleasure from your kitchen as we do from ours. And why should you be so confident? Because we place the family name on each and every product we produce.

The kitchen appliances depicted over the following pages represent the widest selection, best detail and performance we have ever produced. We are eager for you to visit one of our many authorized dealerships and thank you for considering Miele for your home appliance purchase.

Bon appetit!



Contents

Convection Wall Ovens	5
30 inch Single	12
30 inch Double	14
60 cm / 70 cm Single	16
Speed Oven	18
Steam Ovens	20
Food-Warming Drawers	24
Plate and Cup	
Warming Drawers	26
Coffee Systems	28
CVA 4070/4075	30
CVA 2650 / 2660	32
Lift Doors	34
Cooking Surfaces	36
Gas Cooktops	36
Induction Cooktops	40
Electric Cooktops	42
CombiSets™	45
Ventilation Hoods	48
Built-in	50
Canopy	51
Island	52
Wall	55
Cooking Product Accessories	60
MieleCare Program	61
Debut: Independence™ Series	
Refrigeration	62

Genius Details in a Progressive Design

Exceeding the Benchmarks

Impeccable craftsmanship and unsurpassed quality are global benchmarks, and the demand for products that meet these standards is universal. Miele offers a broad range of appliances that exceed these general requirements and reflect a multitude of lifestyle needs.

From the groundbreaking market innovations of our coffee system, steam oven and advanced cooking products to the stunning and high-performing decorative

ventilation hoods, the Miele brand is firmly established throughout the world as a design and innovation leader.

As a matter of fact, Miele registers over 100 new international patents every year, has won numerous design awards, boasts an impressive list of 'world's firsts' and has been voted by *Reader's Digest* as The Most Trusted Brand in kitchen appliances every year the survey has been conducted.

Stunning Design With Perfect Function

Today's kitchen is a focal part of our lives. A place where families gather, friends converse and many a party finishes. It is a place that has become more open to the home, where we feel comfortable and want to enjoy life. For this reason it is especially important to create a pleasant environment. With their striking design and high-quality materials, Miele appliances set just the right tone.

The skillful combination of color, shapes and materials can help you realize your dream of a perfect kitchen. The chic design of the appliances plays a vital role here. With simple lines and a characteristic design underpinning the entire product range, Miele cooking appliances will blend seamlessly and unobtrusively into any décor you select – from the most traditional to the ultra modern.

A New Line

The design inspiration for the Miele MasterChef Collection™ came from a single purposeful design appeal. A concept built on the premise that no matter how you stack or configure your appliances – horizontally, vertically or on completely opposite sides of your kitchen – each cooking instrument exactly matches. All of the appliances align with each other, in addition to the masterful lines in the designer's vision. The net effect is simply stunning – an arrangement unobtrusively blending with any kitchen design. Timeless architecture that will look as fresh and appealing today as it will decades from now.



Introducing the Miele MasterChef Collection™

Wall Ovens

At the Heart of Your Kitchen™

In most kitchens, the oven takes center stage. Its location usually determines where many of the other kitchen appliances are installed... and in a kitchen with a Miele oven this is certainly the case.

Miele ovens are designed and engineered to perform at the highest possible standard. By that, we mean, bake beautifully, roast for succulent results, broil with searing heat and much, much more.

For us at Miele, cuisine is part ingredients, part skill, part imagination and part equipment. Creating an oven is very similar. The following pages thoroughly explain our know-how and experience in producing this product, giving you the confidence to create fine cuisine!



Left photo: Featured in stainless steel are the MLT 4800 lift door, H 4881 BP (30 inch) single oven and ESW 4821 warming drawer in u-design all with Profi door handles.

Right photo: Featured in stainless steel are the H 4890 BP2 (30 inch) double oven with Profi door handles, DA 409 wall ventilation hood and KM 391 gas cooktop in black glass finish.

Your Personal MasterChef

Progression

Miele was the first appliance company in the world to introduce touch-controlled appliances in 1978.

Today, we remain a leader in the design and manufacture of microchip-controlled, intelligent appliances, as evidenced in our progressive MasterChef Collection™. These Miele-made navigational electronics are called Navitronics™ and guarantee simple operation and intuitive use.

Culinary Know-How at Your Fingertips

If you could garner the combined knowledge of all the great chefs of the world into one comprehensive, yet easy-to-use reference tool, then you would have defined the essence of Miele's MasterChef cooking products. High-performance convection systems that eliminate flavor transfer so you can cook several dishes on multiple levels simultaneously. Cooking temperatures so precise that every cookie, every pastry and every filet is perfectly done. Unique programs that know exactly how long to sear, then roast at a lower temperature for succulent results. This is just a taste of the culinary know-how MasterChef puts at your fingertips.

So Easy to Use

Using the context-sensitive control panel on the front of the appliance, simply touch the On button... and you're on your way. The oven will deliver a menu of options that, in plain English,

will guide you to the next steps until you've arrived at your desired program... which is typically only four steps away!

In addition to the many baking and broiling modes available, there is something else that makes the Miele MasterChef oven very unique. Imagine owning an automobile that with the touch of a button you could switch from manual to automatic transmission. On some drives, you may want the control of manual shift. On others, in the city, for example, you want the convenience of automatic.

The Miele MasterChef Collection™ gives you this choice. A light touch to the flush, interactive control pad engages Miele's proprietary MasterChef menus – an innovative program that works with gourmets of any expertise to effortlessly create outstanding meals. A wide array of cooking modes puts you in charge, allowing total flexibility over temperature and time. Similarly, if you say, "all I want is to roast a chicken," the MasterChef mode will take all the guesswork out. The controls guide you step-by-step to the perfect result... a total of four or five keystrokes away.

The brilliantly flush control panel is as easy to clean as it is to command, and the entire oven blends impeccably into virtually any kitchen motif.

Right photo: Featured in stainless steel are the DA 403 island ventilation hood, CVA 2260 coffee system, H 4080 BM (60 cm) speed oven (with EBA 4476 trim kit) and H 4881 BP (30 inch) single oven. Both ovens featured are with Profi door handles. The gas cooktop is model KM 391 featured in black glass finish.





Ovens That Cook in Many Different Ways

Perfect Results

Incredible results are achieved via a unique advanced European convection system. Even heat, created by this system, allows for up to five levels to be utilized simultaneously. Heated air, directionally channeled by the convection fan to all corners of the oven, ensures a constant movement of air over the food, thus producing perfect, even cooking results.

The oven is designed with a concealed lower heating element under the floor of the cavity to aid in even heat distribution and to increase the overall usable space of the oven.

Surround Bake

For 'slow cooked' items, the Surround Bake mode is an ideal solution. Utilizing top and bottom heating elements, Surround Bake creates an even distribution of heat from both above and below the individual item being cooked. Whether preparing a pot roast, fruitcake, souffle or pastry, this baking mode delivers even and delectable results.

Intensive Bake

A combination of radiant heat from the bottom heating element and air movement via the convection fan is available by selecting the Intensive Bake mode. This baking mode is an optimal solution for baking pizza, quiches and cheesecakes and any food that needs a crisp base and moist top.

Indoor Grilling

Available on all our ovens is a two-zone broiler. These modes can be set for either small or large capacity broiling. In either setting, grilling is fast and food is cooked evenly each and every time. In the Convection Broil mode, the broilers and circulation fan work together to quickly distribute heat from the heating elements to every part of the food. This is an ideal mode for preparing kebabs and chicken.



No Flavor Transfer

The advanced convection system in Miele ovens enables different food items to be cooked together - without flavor transfer. Yes, imagine fish on one level, with a dessert item on another. This is possible because Miele ovens recirculate air fifty times a minute over the heating element. By doing so, odors are incinerated!

Rapid Heat Up

All Miele convection ovens are equipped with an innovative Rapid Heat Up function. When applied, the oven uses all its heating elements and the convection fan to raise the interior temperature to over 350°F in just 10 minutes. With Rapid Heat Up, you spend less time waiting and more time enjoying your family and friends.



Succulent Roasting

At Miele, we have turned roasting into a science. Using the Miele roast probe, you can determine the core temperature of the roast or let the MasterChef mode do it for you depending on the food item selected. For example, 145°F for medium beef, or 175°F for a perfect turkey. By using the AutoRoast™ or MasterChef modes, the guesswork is completely removed. The oven will automatically take the initial cavity temperature to a much higher level than you have set, searing the food, leaving all of the flavorful juices inside the roast. After, the oven temperature will gradually reduce to the desired cooking temperature and eventually count down the remaining time so you can estimate the preparation time of other food items to be served.



Observing the Sabbath

Miele's MasterChef ovens are specially programmed to provide observant Jewish homes with delicious hot meals during the Sabbath and religious holidays. The Sabbath mode allows you to program your oven to stay on for up to 72 hours. Additionally, the oven will not activate until the food is placed inside, further balancing Kosher cooking needs with energy consumption concerns. When set to the Sabbath mode, the display and lighting remain unchanged – another critical feature for religious observance.

Ovens That Clean Themselves

Miele's self-cleaning oven offers the ultimate in convenience. In the ThermoClean™ mode, the oven temperature is raised to over 900°F. This intense temperature is required to oxidize soiling in the oven, turning it into a light ash, which can be simply wiped away. For complete safety, the oven door locks automatically during this mode.

ThermoClean™ leaves the interior clean and free from grease with no effort on your part!

On the non-self-cleaning ovens, catalytic liners are fitted into the oven interior. These liners help oxidize fat and grease, reducing cleanup.



Quality and Performance in Any Dimension



Oven Selection

Whether your kitchen is equipped with a MasterChef oven in 30 inch, mid-size 70 cm or the compact 60 cm, there are some aspects of your oven that will not differ.

To start, consider the quality of the product. At Miele, we say that the genius is in the details, and that is why you will find quality in every single product detail.

From the way the door opens, to the feel and responsiveness of the controls, everything is important to us because we know that it is important to you. For this reason, Miele designs and makes the key components, including the electronics, ourself, avoiding the typical manufacturing process of outsourcing. And before the product leaves our factory, we test every oven, putting all functions of the product through their paces.

The result is the oven is built well, in order to perform to the highest possible standard. After all, behind fine cuisine you will find good ingredients, skill, imagination and precision equipment.



Top left photo: Featured in stainless steel is the H 4680 B (60 cm) single oven.

Bottom left photo: Featured in stainless steel are the H 4780 BP (70 cm) single oven and ESW 4721 warming drawer in u-design.

Right photo: Featured in stainless steel are the H 4890 BP2 (30 inch) double oven, DA 409 wall ventilation hood, CVA 2660 (60 cm) coffee system and KM 391 gas cooktop in black glass finish.

All ovens shown are equipped with the stainless steel Profi handle.



Miele, Inc.
9 Independence Way
Princeton, NJ 08540
☎ 609.419.9898
☎ 800.843.7231
☎ 609.419.4298
✉ moreinfo@mieleusa.com
🌐 miele.com

Beverly Hills
310.855.9470
Boca Raton
800.220.1744 x 5752
Boston/Wellesley
781.431.2225
Chicago/Kenilworth
800.843.7231 x 4838
Dallas
800.843.7231 x 5137
New York City
800.843.7231 x 1200
Princeton
800.843.7231
San Francisco
415.431.8682
Seattle
206.574.0770

Every effort has been made to ensure that the information given in this brochure is correct at the time of printing. However, due to continuous product improvement, Miele reserves the right to make changes to products and technical data without prior notice.



Miele MasterChef Collection™

30 inch Single Wall Ovens

Performance and Design in Harmony

Miele's 30 inch single oven is a welcome companion to any kitchen. With 17 cooking modes, including unique programs like AutoRoast™, Intensive Bake and the internationally renowned MasterChef food-driven menu system, creating culinary delights is as easy as a push of the button.

In addition to offering voluminous capacity, the 30 inch single oven is kind to your overall kitchen design. Available in black glass or stainless steel finish with three door handle options, the oven is understated, allowing your eyes, and those of your guests, to focus on specialty décor such as ornamental tiles, cabinetry and the colors and fabrics you have selected.



The Oven That Works in Every Kitchen Design

Though modest, the oven affords tremendous versatility both in baking and roasting, as well as installation. Miele's oven can be easily installed under the counter – typically with a cooktop above – or in a tall cabinet structure. Other Miele appliances can also be specified around the oven offering maximum convenience and a unique design element. You may elect to install a steam or speed oven, coffee system or lift door above the oven. Below, you may ponder a food-warming drawer to manage those busy dinner parties or to be prepared for the unplanned wait. The choice is yours.



H 4881 B

Navitronic™ touch control pad
Context-sensitive controls
Multi-lingual LCD display
Metric / English conversion
Multi-tier operating modes
17 operating modes, including AutoRoast™, Intensive Bake and Sabbath
MasterChef functionality
Food-driven menu system
Favorites storage
Automatic temperature settings
Electronic temperature control
True European convection
Residual heat cooking
Time remaining calculation
Two-zone infrared broiling
PerfectClean™ enamel interior

2 side-mounted halogen interior lights
Dual timers
Delay start function
Width: 30 inch

Accessories included:

3 wire racks
1 roasting pan
Double rotisserie
Roast probe
Convection fan filter

Optional accessories:

Stainless steel Profi door handle (DS 4030)
Stainless steel classic door handle (DS 4031)
Stainless steel square door handle (DS 4032)

Available finishes:

Stainless steel with stainless steel Profi door handle
Black glass with black classic door handle

H 4881 BP

Navitronic™ touch control pad
Context-sensitive controls
Multi-lingual LCD display
Metric / English conversion
Multi-tier operating modes
17 operating modes, including AutoRoast™, Intensive Bake and Sabbath
MasterChef functionality
Food-driven menu system
Favorites storage
Automatic temperature settings
Electronic temperature control
True European convection
Residual heat cooking
Time remaining calculation
Two-zone infrared broiling

Clean enamel interior
Self-cleaning oven
ThermoClean™ system
2 side-mounted halogen interior lights
Dual timers
Delay start function
Width: 30 inch

Accessories included:

3 wire racks
1 roasting pan
Double rotisserie
Roast probe
Convection fan filter

Optional accessories:

Stainless steel Profi door handle (DS 4030)
Stainless steel classic door handle (DS 4031)
Stainless steel square door handle (DS 4032)

Available finishes:

Stainless steel with stainless steel Profi door handle
Black glass with black classic door handle

Top left photo: Featured in black glass are the H 4881 BP (30 inch) single oven and ESW 4811 warming drawer. Both with the black classic door handle.

Bottom left photo: Featured in stainless steel is the H 4881 BP (30 inch) single oven with Profi door handle. The gas cooktop is model KM 391 in black glass.

Miele MasterChef Collection™

30 inch Double Wall Ovens



For the Busy Kitchen

Miele's 30 inch double oven offers maximum convenience and huge capacity for active kitchens. The oven is available in two finishes. In stainless steel, one of the most popular, it is equipped with Miele's unique Profi (Professional) door handle. This robust, yet unobtrusive handle meshes perfectly into virtually any kitchen décor and provides a progressive look to the appliance. The second available oven finish is black glass. With this model, the handle is of a sleek classic design, offering superb handling and a very distinct look to the oven.

Because we recognize the importance for many people to tailor the look of their appliances so they look perfect in their unique décor, Miele has made it easy to switch door handles and we offer several optional designs in stainless steel to select from.



Left photo: Featured in stainless steel are the H 4890 BP2 (30 inch) double oven with Profi handle, DA 409 wall ventilation hood and CVA 2660 coffee system. The gas cooktop is model KM 391 in black glass finish.



H 4890 B2

- Navitronic™ touch control pad
- Context-sensitive controls
- Multi-lingual LCD display
- Metric / English conversion
- Multi-tier operating modes
- 17 operating modes, including AutoRoast™, Intensive Bake and Sabbath
- MasterChef functionality
- Food-driven menu system
- Favorites storage
- Automatic temperature settings
- Electronic temperature control
- True European convection
- Residual heat cooking
- Time remaining calculation
- Two-zone infrared broiling
- PerfectClean™ enamel interior

- 4 side-mounted halogen interior lights
- Dual timers with delay start function
- Width: 30 inch
- Accessories included:
 - 6 wire racks
 - 2 roasting pans
 - Double rotisserie
 - Roast probe
 - Convection fan filter
- Optional accessories:
 - Stainless steel Profi door handle (DS 4030)
 - Stainless steel classic door handle (DS 4031)
 - Stainless steel square door handle (DS 4032)

- Available finishes:
 - Stainless steel with stainless steel Profi door handle
 - Black glass with black classic door handle

H 4890 BP2

- Navitronic™ touch control pad
- Context-sensitive controls
- Multi-lingual LCD display
- Metric / English conversion
- Multi-tier operating modes
- 17 operating modes, including AutoRoast™, Intensive Bake and Sabbath
- MasterChef functionality
- Food-driven menu system
- Favorites storage
- Automatic temperature settings
- Electronic temperature control
- True European convection
- Residual heat cooking
- Time remaining calculation
- Two-zone infrared broiling
- Clean enamel interior
- Self-cleaning oven
- ThermoClean™ system

- 4 side-mounted halogen interior lights
- Dual timers with delay start function
- Width: 30 inch
- Accessories included:
 - 6 wire racks
 - 2 roasting pan
 - Double rotisserie
 - Roast probe
 - Convection fan filter
- Optional accessories:
 - Stainless steel Profi door handle (DS 4030)
 - Stainless steel classic door handle (DS 4031)
 - Stainless steel square door handle (DS 4032)

- Available finishes:
 - Stainless steel with stainless steel Profi door handle
 - Black glass with black classic door handle

Miele MasterChef Collection™

60 cm and 70 cm Single Ovens

Just Your Size

No two kitchens are alike – some offer more cabinet space, while others more countertop space. Recognizing the need to accommodate a variety of space configurations, Miele offers ovens in widths of 70 cm and 60 cm, in addition to our 30 inch models. Whether you're looking for a large, mid-sized or compact oven, Miele's MasterChef Collection™ provides a high-performing option that will deliver the ultimate in ease of use and user flexibility. Universal to the full range is the underlying technology and masterful Navitronic™ controls. You may opt to customize the look, size or design of your oven, but the savory results will remain the same.

Both 70 cm ovens come standard in stainless steel, while you can select between a black glass or stainless steel finish for the 60 cm model. All Miele ovens offer handle options, ensuring the perfect finishing touch to any kitchen... of any design.

Top photo: Featured in stainless steel are the DG 4080 (60 cm) steam oven (with EBA 4470 trim kit) and H 4780 BP (70 cm) single oven.

Right photo: Featured in stainless steel is the H 4680 B (60 cm) single oven.

All ovens shown are equipped with the Profi door handle.





H 4680 B

Navitronic™ touch control pad
 Context-sensitive controls
 Multi-lingual LCD display
 Metric / English conversion
 Multi-tier operating modes
 17 operating modes, including
 AutoRoast™, Intensive Bake
 and Sabbath
 MasterChef functionality
 Food-driven menu system
 Favorites storage
 Automatic temperature settings
 Electronic temperature control
 True European convection
 Residual heat cooking
 Time remaining calculation
 Two-zone infrared broiling
 PerfectClean™ enamel interior

2 side-mounted halogen interior lights
 Dual timers
 Delay start function
 Width: 60 cm (approx. 24 inch)

Accessories included:

1 wire rack
 1 roasting pan
 2 cookie sheets
 Roast probe
 Convection fan filter

Optional accessories:

Stainless steel Profi door handle
 (DS 4030)
 Stainless steel classic door handle
 (DS 4031)
 Stainless steel square door handle
 (DS 4032)
 Single rotisserie (HGE 60)

Available finishes:

Stainless steel with stainless steel
 Profi door handle
 Black glass with black classic
 door handle



H 4780 B

Navitronic™ touch control pad
 Context-sensitive controls
 Multi-lingual LCD display
 Metric / English conversion
 Multi-tier operating modes
 17 operating modes, including
 AutoRoast™, Intensive Bake
 and Sabbath
 MasterChef functionality
 Food-driven menu system
 Favorites storage
 Automatic temperature settings
 Electronic temperature control
 True European convection
 Residual heat cooking
 Time remaining calculation
 Two-zone infrared broiling
 PerfectClean™ enamel interior

2 side-mounted halogen interior lights
 Dual timers
 Delay start function
 Width: 70 cm (approx. 27 inch)

Accessories included:

2 wire racks
 1 roasting pan
 Roast probe
 Convection fan filter

Optional accessories:

Stainless steel classic door handle
 (DS 4031)
 Stainless steel square door handle
 (DS 4032)
 Double rotisserie (HGE 70)

Available finishes:

Stainless steel with stainless steel
 Profi door handle



H 4780 BP

Navitronic™ touch control pad
 Context-sensitive controls
 Multi-lingual LCD display
 Metric / English conversion
 Multi-tier operating modes
 17 operating modes, including
 AutoRoast™, Intensive Bake
 and Sabbath
 MasterChef functionality
 Food-driven menu system
 Favorites storage
 Automatic temperature settings
 Electronic temperature control
 True European convection
 Residual heat cooking
 Time remaining calculation
 Two-zone infrared broiling

Clean enamel interior
 Self-cleaning oven
 ThermoClean™ system
 2 side-mounted halogen interior lights
 Dual timers
 Delay start function
 Width: 70 cm (approx. 27 inch)

Accessories included:

2 wire racks
 1 roasting pan

Roast probe
 Convection fan filter

Optional accessories:

Stainless steel classic door handle
 (DS 4031)
 Stainless steel square door handle
 (DS 4032)
 Double rotisserie (HGE 70)

Available finishes:

Stainless steel with stainless steel
 Profi door handle

Miele MasterChef Collection™

Speed Oven

Fastest - Faster - Fast

Miele's state-of-the-art speed oven delivers ultimate flexibility by fusing two ovens into one. The microwave function, by itself, is ideal for defrosting, reheating and cooking a variety of food items or simply to use for popping corn. The oven, with its convection mode and browning element, offers you all the functions you need for roasting and baking.

The great advantage of this oven is that you can cook exclusively via microwave and convection baking modes or select optional programs that automatically combine the two. This delivers the speed advantage of microwave technology, but ensures the succulent results offered by more conventional cooking methods.

Imagine the convenience of defrosting, cooking and crisping all in one space-saving, multi-functional appliance.

Left photo: Featured in stainless steel and equipped with the Profi door handle are the H 4080 BM (60 cm) speed oven (with EBA 4470 trim kit) and H 4780 BP (70 cm) single oven.

Well Designed, Inside and Out

The oven has distinctive design features that match Miele's other appliances, so installing the speed oven on top, below or next to another Miele product is easy and creates a very uniform design in your kitchen. The control panel is clear and uncluttered, offering you instant information on what's happening inside the oven. When activated, the control panel displays the cooking mode, temperature level and time remaining. The design style continues down through the appliance door and, as with all Miele ovens, the door handle can be changed to create a unique look matching your personal taste.

On the inside, the oven door is made from a sealed piece of smooth glass, which can be easily cleaned with a single wipe. The door is also useful as a drop-down working surface on which to rest dishes and plates. The stainless

steel oven interior is finished with a state-of-the-art scratch-resistant surface that is also easy to maintain. Compared with a traditional smooth surface, the finish on Miele's speed oven is robust and resilient to stubborn stains.

Amazingly Easy to Use

With Miele's Navitronic™ controls, it is amazing just how easy it is to cook, reheat or defrost an endless range of different dishes in the speed oven. With the MasterChef menu, all you have to do is select the type of food, and, depending on the recipe, enter additional information such as the weight, quantity and finish you require. Selecting the cooking function, time and temperature is no longer necessary as this has all been done for you. Useful tips, such as the best shelf level to use, are also given on the display to make it even easier for you to get perfect results every time.



H 4080 BM

Navitronic™ touch control pad

Context-sensitive controls

Multi-lingual LCD display

Metric / English conversion

Combination and individual convection / microwave programs

True European convection

MasterChef functionality

Favorites storage

1,000-watt microwave

Minute-plus function

Multi-tier operating modes

11 operating modes, including AutoRoast™

Infrared broiling system

Residual heat cooking

Automatic temperature settings

Electronic temperature control

Halogen interior light

Dual timers

Delay start function

Stainless steel interior cavity

Width: 60 cm (approx. 24 inch)

Accessories included:

1 wire rack

1 glass tray

Roast probe

Boiling stick

Optional accessories:

Stainless steel Profi door handle (DS 4030)

Stainless steel classic door handle (DS 4031)

Stainless steel square door handle (DS 4032)

Optional trim kits:

Trim kit for 30 inch niche (EBA 4476) available in black glass and stainless steel

Trim kit for 70 cm (approx. 27 inch) niche (EBA 4470) available in stainless steel only

Available finishes:

Stainless steel with Profi door handle

Black glass with black classic door handle

Miele MasterChef Collection™

Steam Ovens



A Miele Specialty

Cooking with steam has been a forte of Miele since we introduced the world's first built-in convection steam oven in 1999. Our steam ovens are ideal for those who enjoy eating healthy and for those who simply value speed, convenience and great-tasting results every time. Long considered a chef's secret cooking tool, the steam oven is the perfect partner to a Miele cooktop and convection oven. Whether you are cooking individual side dishes or a complete menu, there is virtually no limit to what can be cooked in a steam oven.

Variety, the Spice of Life

Vegetables are an important food group and critical for maintaining a healthy lifestyle, but only one category of food that can be cooked in the steam oven. Miele's steam oven enables you to create entire, succulent meals using the power of injection steam. Salmon, shrimp and steamers. Poultry and rice. Beef cubes, complete stews and even meatballs. Top it off by creating a variety of fabulous desserts like bread pudding or cinnamon pears and apples. The possibilities are limited only by your imagination! Regardless of your selection, the byproduct of using Miele's steam oven is the delivery of flavorful, nutrient-packed delicacies for you and your family to enjoy. Once you purchase the oven, visit steamoven.com regularly to experiment with some of Miele's favorite recipes and share some of yours for others to enjoy as well!

Versatile, Simple to Install and Easy to Use

Steam oven (model DG 4080) will enhance and expand your culinary repertoire with its unique, easy-to-use food-driven menu system powered by Miele's patented Navitronics™. Enjoy creating omelets, pasta dishes – even poultry and desserts that are truly delicious solely using the power of steam with the simple touch of the control pad. With more than 900 automatic programs for cooking, heating and defrosting stored in the memory, the choices are endless.

You command the system by selecting the type of food and providing additional information such as the weight, quantity and desired finish when

prompted... the needs assessment conducted by this oven exceeds the service provided by the top waiter in your favorite restaurant. The result is perfect, delicious dishes!

With the numerous automatic programs you do not have to worry about the oven function, time or temperature settings. Reminders will appear in the display if you have to do something like turn the food or add sauces during the cooking process. In the Favorites menu, you can even store your own programs (controlling time and temperature) and name them as you see fit. With no special plumbing required, both steam ovens can be built-in virtually anywhere in your kitchen, thereby reducing countertop clutter and adding a unique look to your environment.



Left photo: Featured in stainless steel and with the Profi handle is the DG 4080 (60 cm) steam oven joined with the DA 409 wall ventilation hood and KM 391 gas cooktop in black glass.



Miele Unique

While traditional steamers and pressure cookers generate steam slowly and raise the temperature gradually, Miele steam ovens are constructed with an external steam generator, which is located outside of the oven cavity. This arrangement has several distinct advantages. First, the oven's interior capacity is greater so you can cook several dishes simultaneously. The temperature is more accurately measured and can be kept at a constant level. When it is introduced, the steam surrounds the food from all sides. This immediate and intense exchange of heat ensures that food is heated rapidly and is sealed instantly to retain all the vitamins, color and flavor. Cooking times are also reduced so you and your family can eat faster and energy consumption can be kept to a minimum.



DG 2661
Jog shuttle controls
Multi-lingual LCD display
Metric / English conversion
Multi-tier operating modes
Food-driven menu system
Automatic temperature settings
Electronic temperature control
Time remaining calculation
1.35 quart (1.3 liter) water reservoir
Width: 60 cm (approx. 24 inch)
Accessories included:
2 perforated stainless steel pans
1 solid stainless steel drip pan
1 stainless steel wire rack
Optional accessories:
Plate-warming drawer (EGW 2060)
System drawer (ESS 2060)
Optional trim kits:
Trim kit for 30 inch niche (EBA 4376) available in stainless steel finish
Trim kit for 70 cm (approx. 27 inch) niche (EBA 4370) available in stainless steel
Available finishes:
Stainless steel with integrated door handle



DG 4080
Navitronic™ touch control pad
Context-sensitive controls
Multi-lingual LCD display
Metric / English conversion
Multi-tier operating modes
MasterChef functionality
Food-driven menu system
Favorites storage
Automatic temperature settings
Electronic temperature control
Time remaining calculation
1.35 quart (1.3 liter) water reservoir
Width: 60 cm (approx. 24 inch)
Accessories included:
3 perforated stainless steel pans
1 solid stainless steel drip pan
1 stainless steel wire rack
Optional accessories:
Stainless steel Profi door handle (DS 4030)
Stainless steel classic door handle (DS 4031)
Stainless steel square door handle (DS 4032)
Optional trim kits:
Trim kit for 30 inch niche (EBA 4476) available in black glass and stainless steel finishes
Trim kit for 70 cm (approx. 27 inch) niche (EBA 4470) available in stainless steel only
Available finishes:
Stainless steel with Profi door handle
Black glass with black classic door handle

Left photo: Featured in stainless steel are the CVA 2660 (60 cm) coffee system and DG 2661 (60 cm) steam oven.

Food-Warming Drawers

Perfecting the Wait

Timing is everything, especially when you are working hard to serve a fresh and delicious multi-course meal to impress your guests. All the food items that you have taken time and so much care to prepare must be staged well in order to enjoy the original warm flavor and delicious taste, not cold and dried out. Miele's food-warming drawers are a superb solution to help you accomplish this - keeping food warm for hours, at the perfect temperature and moisture level, until you decide it's time to serve.

In addition to the quality and reliability you know to expect from all Miele products, several features distinguish our food-warming drawers. For example, while other drawers take from 25 - 40 minutes to reach a 160° F setting, a small convection fan helps Miele's attain the same temperature level in under 10 minutes. Its open-sided design is ideal for large serving platters or dishes with gravy, allowing easy access without the danger of burning your hands or spilling. The moveable, integrated wire rack allows full use of the drawer's base, and it can operate continuously, or be set to a 4-hour timer, all with your choice of humidity control.

These unique products are available in multiple finishes, so installation under a Miele oven or in another location in the kitchen can be done inconspicuously by incorporating a custom panel or by creating a unique design in stainless steel or a black glass finish with three Miele handle options.

Eliminate stress when preparing an elaborate dinner or staging food for a party. Don't fear the telephone call, "I'm running late" or "the soccer game is going into overtime." Use the Miele warming drawer, which is designed to help you perfect the planned and unplanned wait.



*Top photo: Featured with an integrated custom door panel and handle is the ESW 4801 FB warming drawer.
Bottom photo: Featured in stainless steel with the standard Profi door handle is the ESW 4811 warming drawer.*



ESW 4701 FB

Full-extension drawer
Unique, open-sided design
Revolutionary “dual heating system”
Rapid heat-up
Moisture and humidity control damper
Time control, 4-hour timer
Continuous operation setting
Temperature settings from 140° F to 200° F
Width: 70 cm (approx. 27 inch)
Accessories included:
Movable half-rack insert
Anti-slip pad
Available finishes:
Custom front panel, <i>not included</i> - please consult miele.com and product specifications for exact dimensions

ESW 4711

Full-extension drawer
Unique, open-sided design
Revolutionary “dual heating system”
Rapid heat-up
Moisture and humidity control damper
Time control, 4-hour timer
Continuous operation setting
Temperature settings from 140° F to 200° F
Width: 70 cm (approx. 27 inch)
Accessories included:
Movable half-rack insert
Anti-slip pad
Optional accessories:
Stainless steel classic door handle (DS 4031)
Stainless steel square door handle (DS 4032)
Available finishes:
Stainless steel with Profi door handle

ESW 4721

Full-extension drawer
Unique, open-sided design
Revolutionary “dual heating system”
Rapid heat-up
Moisture and humidity control damper
Time control, 4-hour timer
Continuous operation setting
Temperature settings from 140° F to 200° F
Width: 70 cm (approx. 27 inch)
Accessories included:
Movable half-rack insert
Anti-slip pad
Optional accessories:
Stainless steel classic door handle (DS 4031)
Stainless steel square door handle (DS 4032)
Available finishes:
Stainless steel, u-shaped design with Profi door handle



ESW 4801 FB

Full-extension drawer
Unique, open-sided design
Revolutionary “dual heating system”
Rapid heat-up
Moisture and humidity control damper
Time control, 4-hour timer
Continuous operation setting
Temperature settings from 140° F to 200° F
Width: 30 inch
Accessories included:
Movable half-rack insert
Anti-slip pad
Available finishes:
Custom front panel, <i>not included</i> - please consult miele.com and product specifications for exact dimensions

ESW 4811

Full-extension drawer
Unique, open-sided design
Revolutionary “dual heating system”
Rapid heat-up
Moisture and humidity control damper
Time control, 4-hour timer
Continuous operation setting
Temperature settings from 140° F to 200° F
Width: 30 inch
Accessories included:
Movable half-rack insert
Anti-slip pad
Optional accessories:
Stainless steel Profi door handle (DS 4030)
Stainless steel classic door handle (DS 4031)
Stainless steel square door handle (DS 4032)
Available finishes:
Stainless steel with Profi door handle
Black glass with black classic door handle

ESW 4821

Full-extension drawer
Unique, open-sided design
Revolutionary “dual heating system”
Rapid heat-up
Moisture and humidity control damper
Time control, 4-hour timer
Continuous operation setting
Temperature settings from 140° F to 200° F
Width: 30 inch
Accessories included:
Movable half-rack insert
Anti-slip pad
Optional accessories:
Stainless steel classic door handle (DS 4031)
Stainless steel square door handle (DS 4032)
Available finishes:
Stainless steel, u-shaped design with Profi door handle

Plate and Cup Warming Drawers

Finishing Touches

Many food items and drinks, which should be served hot, quickly lose their characteristic flavor as they cool. Cold china is traditionally the culprit as it literally robs food and drink of its original heat, thereby stopping the aromas from unfolding and reducing the desired, unique flavor.

To serve and enjoy your food and hot beverages in their authentic form, Miele introduces the plate and cup warming drawer. Concealed below a coffee system or oven, these silent workers will bring your plates, cups, bowls and serving dishes quickly and evenly to the right temperature.

A unique convection, forced-air heating system instantly circulates warm or hot air through the drawer cavity. An infinite temperature selection, ranging from 85°F up to 120°F, can heat a complete table setting in less than 15 minutes allowing you plenty of time to socialize with your dinner guests. Smooth, telescopic runners fully extend the drawer giving you a complete view and access to the interior. They are easy to load and unload given its open-sided construction, and the non-slip base ensures that your china will sit firmly in place.

For true harmony, Miele's built-in plate and cup warmers are designed for combining with other Miele appliances, creating a stunning design element to your kitchen décor and delivering professional, flavorful results to your dinner table.

The System Drawer

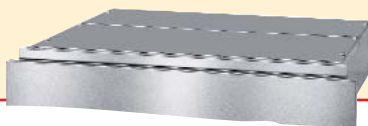
Crafted to nestle discreetly under the CVA 2660 coffee system and the DG 2661 steam oven, the system drawer is a great way to organize your Nespresso® capsules, hot plates and other necessities for creating unique hot beverages and appetizing healthy food for your family and friends to enjoy. The drawer opens easily using a push / pull mechanism and its clever, open-sided design allows you full access to the inside.

Left photo: Featured in stainless steel and with the Profi-style door handle are the H 4680 B (60 cm) single oven and EGW 4060-14 (60 cm) plate and cup warmer.

Right photo: Featured in stainless steel is the ESS 2060 (60 cm) system drawer (mounted above is the CVA 2660 (60 cm) coffee system in stainless steel).

Far right photo: Featured in stainless steel is the EGW 4060-14 plate and cup warmer with the optional square handle (mounted above is the CVA 4070 (60 cm) coffee system).





ESS 2060

System drawer
Full-extension drawer
Unique, open-sided design

Push / pull easy-opening system
Width: 60 cm (approx. 24 inch)
Accessories included:
Anti-slip pad

For use with:

CVA 2660 coffee system
DG 2661 steam oven

Available finishes:
Stainless steel

EGW 2060

Plate and cup warmer
Full-extension drawer
Unique, open-sided design
Convection heating system
Rapid heat-up
Continuous operation setting

"On" indicator light
Push / pull easy-opening system
Width: 60 cm (approx. 24 inch)
Accessories included:
Anti-slip pad

For use with:

CVA 2660 coffee system
DG 2661 steam oven

Available finishes:
Stainless steel

EGW 4060-14

Plate and cup warmer
Full-extension drawer
Unique, open-sided design
Convection heating system
Rapid heat-up
Continuous operation setting
Plate or cup temperature setting
"On" indicator light

Width: 60 cm (approx. 24 inch)

Accessories included:

Anti-slip pad

Optional accessories:

Stainless steel Profi door handle
(DS 4030)

Stainless steel classic door handle
(DS 4031)

Stainless steel square door handle
(DS 4032)

For use with:

CVA 4070 coffee system

DG 4080 steam oven

H 4080 BM speed oven

Available finishes:

Stainless steel with Profi door handle
Black glass with black classic handle

*ESS 2060, EGW 2060 and EGW 4060-14 are not designed for maintaining food.
See page 24 for detailed information pertaining to Miele food-warming drawers for this requirement.*



Coffee Systems



An Unparalleled Coffee

Experience... Right at Home

One cannot help but notice the popularity coffee drinking has gained over the past decade. This is a phenomenon the world over. With coffee bars and cafés continuing to spring up on America's main streets and shopping malls, it is not just the hot drink that people are interested in. Coffee has become a symbol in society and is somewhat of a centerpiece for gathering. For many people it is a great way to get together in cordial surroundings and enjoy each other's company or, for some, the perfect way to relax in a peaceful and familiar environment.

In 1999, Miele brought this atmosphere into homes throughout the seven continents, introducing the world's first built-in coffee system using whole beans and a unique brewing process. With countless satisfied customers, Miele introduced the world's first built-in capsule coffee system using the unique and flavorful blends of Nespresso® in 2003. Today, Miele continues its legacy in this category with the introduction of the new whole bean system (model CVA 4000).

Regardless of your selection, each product is programmed to deliver a wide variety of perfectly brewed coffee, espresso and other fine beverages that are sure to please virtually everyone, from the coffee novice to the most jaded barista. The only question is... which model would you prefer?

An Epicurean's Passion...

A Designer's Dream

If there is one thing almost every kitchen needs, it's more countertop space. Miele coffee systems fit neatly into your cabinetry, at a comfortable user height, thereby eliminating countertop clutter. Alternatively, custom, stainless steel housing units allow for convenient installation under upper cabinets or as a tabletop unit that can easily be transported throughout your home (applicable only to the CVA 2650 system).

Not requiring a fixed water supply connection or special electric wiring, the unit can easily be installed virtually anywhere within the design of your kitchen – above or next to other Miele appliances – or in your master bedroom suite, wet-bar, lanai or your favorite home entertainment area.

Available in black glass or stainless steel finish, these products integrate superbly into any décor, from the most traditional to ultra contemporary. This exposure offers you and your guests convenient, on-demand access to a variety of hot beverages.



Whole Bean Coffee Systems

CVA 4000 Series

Forever Better

Coffee

Miele's coffee systems (model CVA 4000) brew delicious espresso, cappuccino, latté or regular coffee quickly and easily. Using whole coffee beans, the system grinds to your personal taste to deliver a truly tailored, flavorful beverage.

Ease of Use

Guaranteed

The most notable enhancement to this system is the addition of Miele's signature, easy-to-use navigational electronics,

Navitronics™. Accessed via the centered touch-screen control panel, the task-driven menu system guarantees simple operation and intuitive use.

Plumbed-in Coffee System...

Now Available

Miele proudly debuts the newest addition to our superior line of built-in coffee systems. This model allows you to hook up the coffee system to a main water supply, eliminating the need to fill a water tank.



Our Gift to You

Upon registration of your product at miele.com, our complimentary illy® coffee gift package will be activated introducing you to one of the world's most premium blends.

Below photo: Featured in stainless steel is the new CVA 4070 coffee system.





Coffee for Two

Dual dispensing spouts allow you to serve two hot beverages simultaneously or cut the preparation time of one cup in half!



Tall or Grande?

The dispensing spout is height adjustable to accommodate an array of cup sizes... from the classic petit espresso cup to average American mug.



Unique Frothing

Froth is considered to be the crowning touch of a cappuccino or a critical ingredient for a latté. To steam milk for these and other beverages our new frothing system is easy to use and assures perfect results in minutes.



Grinder Bypass

The traditional, fresh grind and brew process can easily be bypassed by opening the coffee system door and pouring ground coffee into the designated chamber. Oscillating between caffeinated and decaffeinated beverages, for example, makes this system very versatile.



CVA 4070

- Whole coffee bean system
- Door hinged left / concealed handle
- Patented brewing unit
- Conical grinding system
- 500 g coffee bean container
- Grinds from 6 to 12 g coffee beans per cup
- Adjustable grinder (coarse to fine)
- Pre-brew system (on/off)
- Large-capacity container for used coffee grounds
- 2.64 quart (2.5 liter) water reservoir
- Adjustable cup size settings
- Variable water temperature control
- Water hardness setting
- Integrated LED lighting
- Dual dispensing spouts
- Hot water spout
- Frothing system
- Safety lock
- Multi-lingual LCD display, 7 languages
- Stand-by function with delay start
- Fault diagnosis
- Width: 60 cm (approx. 24 inch)
- Accessories included:
 - Cleaning agent
- Optional accessories:
 - Plate and cup warmer (EGW 4060-14)
- Optional trim kits:
 - Stainless steel trim kit for 30 inch niche (EBA 4476)
 - Stainless steel trim kit for 70 cm (approx. 27 inch) niche (EBA 4470)
- Available finishes:
 - Stainless steel

CVA 4075

- As model CVA 4070 above, except:
 - Plumbed connection to main water supply

Capsule Coffee Systems

CVA 2000 Series

Great Taste, Both in its Design and in its Cup

The Miele coffee system (models 2650 and 2660) represents a unique combination of Miele's exacting engineering and the exclusive savoir faire of the Nespresso® coffee capsule – two international brands synonymous with expertise in their fields – working in tandem to produce the ultimate at-home coffee system.

Individuality

There is much doubt that your friends and family will have similar tastes when it comes to their favorite hot beverage. Some people will like their

coffee short and strong, others will prefer theirs mild with plenty of froth. The Miele CVA 2650/2660 system is the perfect solution for serving up a tailored beverage to engage even the most discriminating coffee drinker. An integrated capsule carousel within the system holds 20 individual capsules enabling you to offer 5 different blends – something for everyone!

Nespresso® capsules are easily ordered direct via the Internet, phone or fax with delivery guaranteed within two business days!



With Our Compliments

When you purchase a Miele CVA 2650 or CVA 2660, our gift to you is a sampling of the twelve premium Nespresso® blends. This thirty-six-capsule collection is packaged in a handsome case containing details about each exclusive blend.





Easy Frothing

Froth is the uncontested crowning glory of any coffee and the Miele system is an expert in this field. Its unique Cappuccinatore is an easy-to-use frothing cup that either delivers the froth directly into the cup or retains it, providing you the pleasure of placing it into the beverage.

Above or Below... Atop or by Itself

The Miele CVA 2650/2660 coffee system can be installed virtually anywhere in your home – offering a plethora of possible positions in new construction or post remodel applications. As an example of the installation options in a kitchen, the Miele CVA 2650/2660 system can be mounted above the counter, rest on the counter or be installed into your cabinetry at a variety of heights above, below or near other Miele appliances or somewhere special by itself. Installation restrictions are virtually nonexistent with this revolutionary product with the patented door hinge making access to the water reservoir most convenient. Please visit miele.com to preview these installation options.

CVA 2650

Nespresso® capsule coffee system
Door hinged left / concealed handle
Patented brewing unit
Removable capsule holder
20 coffee capsule capacity
5 individual coffee sleeves
4 custom user profiles possible
Automatic rinse and cleaning programs
Large-capacity container for 25 used capsules
1.6 quart (1.5 liter) water reservoir
Water volume dispensed adjustable per cup size
Water hardness setting
Four programmable cup sizes: Espresso, double espresso, coffee, double coffee
LED illumination of work area
Dispensing spout
Hot water preparation
Unique Cappuccinatore jug for frothing milk
Safety lock
Multi-lingual LCD display, 15 languages
Stand-by function
Delay start / stop function
Fault diagnosis
Width: 50 cm (approx. 20 inch)
Accessories included:
2 espresso cups and saucers
2 cappuccino cups and saucers
Cleaning agent
Optional accessories:
Stainless steel sitting housing unit (CVSG 50)
Stainless steel hanging housing unit (CVUG 50)

CVA 2650 ST

As model CVA 2650 above, except:
Pre-installed in stainless steel sitting housing unit (CVSG 50)
Available finishes:
Stainless steel
Black glass

CVA 2660

Nespresso® capsule coffee system
Door hinged left / concealed handle
Patented brewing unit
Removable capsule holder
20 coffee capsule capacity
5 individual coffee sleeves
4 custom user profiles possible
Automatic rinse and cleaning programs
Large-capacity container for 25 used capsules
1.6 quart (1.5 liter) water reservoir
Water volume dispensed adjustable per cup size
Water hardness setting
Four programmable cup sizes: Espresso, double espresso, coffee, double coffee
LED illumination of work area
Dispensing spout
Hot water preparation
Unique Cappuccinatore jug for frothing milk
Safety lock
Multi-lingual LCD display, 15 languages
Stand-by function
Delay start / stop function
Fault diagnosis
Width: 60 cm (approx. 24 inch)
Accessories included:
2 espresso cups and saucers
2 cappuccino cups and saucers
Cleaning agent
Optional accessories:
Plate and cup warmer (EGW 2060)
System drawer (ESS 2060)
Mobile coffee cart (MES 45)
Optional trim kits:
Trim kit for 30 inch niche (EBA 4376) available in black glass and stainless steel
Trim kit for 70 cm (approx. 27 inch) niche (EBA 4370) available available in stainless steel
Available finishes:
Stainless steel
Black glass

Left photo: Featured in stainless steel is the CVA 2660 (60 cm) coffee system.

The Lift Door



An Open and Shut Case of Pure Genius

The Miele lift door is a unique, integrated solution to create a home for portable countertop appliances like toasters, microwaves, mixers or even a television set... keeping them tucked away neatly, but convenient enough to quickly access them. Simply lift the door to access the product you need.

This design piece is available in stainless steel with u-design to match Miele oven products and black glass finish.



MLT 4600

Decorative lift door

Easy open / close hydraulic hinges

Conceals microwave / small appliance

Width: 60 cm (approx. 24 inch)

Optional accessories:

Stainless steel Profi door handle
(DS 4030)

Stainless steel classic door handle
(DS 4031)

Stainless steel square door handle
(DS 4032)

For use with:

CVA 4070 coffee system

CVA 2660 coffee system

DG 4080 steam oven

H 4680 B convection oven

H 4080 BM speed oven

Available finishes:

Stainless steel with Profi door handle

Black glass with black classic
door handle



MLT 4700

Decorative lift door

Easy open / close hydraulic hinges

Conceals microwave / small appliance

Width: 70 cm (approx. 27 inch)

Optional accessories:

Stainless steel classic door handle
(DS 4031)

Stainless steel square door handle
(DS 4032)

For use with:

H 4780 B / BP convection oven

Available finishes:

Stainless steel with Profi door handle



MLT 4800

Decorative lift door

Easy open / close hydraulic hinges

Conceals microwave / small appliance

Width: 30 inch

Optional accessories:

Stainless steel Profi door handle
(DS 4030)

Stainless steel classic door handle
(DS 4031)

Stainless steel square door handle
(DS 4032)

For use with:

H 4880 B / BP convection oven

Available finishes:

Stainless steel with Profi door handle

Black glass with black classic
door handle

Far top left photo: Featured in stainless steel are the MLT 4700 (70 cm) lift door, H 4780 BP (70 cm) single oven and ESW 4721 (70 cm) u-design warming drawer. All products are shown with the Profi-style handle.

Right photo: Featured in stainless steel and equipped with the Profi handle are the MLT 4600 (60 cm) lift door and H 4680 B (60 cm) single oven.



Gas Cooktops

Powerful Performance, Unique Design

Cook on a Higher Level

The responsiveness afforded by a Miele gas cooktop is only matched by the product's performance. Equipped with a wide variety of burners to manage virtually any cooking task, units provide significant heat output. The KM 3474, for example, has a combined 60,000 BTUs of power.

The double inset and super burners are conveniently located in the front right and/or left of the cooktop, making wok stir-fry, pan sautéing or just big pot cooking practical and safe.

Finesse as Well

Cooking with gas is not always about the power; control is essential too. Operating at a low heat output is often as important as a high power setting, and all Miele units allow you to do that.

Most of the cooktops will regulate as low as 620 BTUs. To minimize the heat further still, a Simmer Plate ensures excess heat is diverted away from the pan.

Peace of Mind

Sometimes, gas cooktops can go out when you don't want them to. Miele has solved this worry with its unique re-ignition system. This solution combines the speed and reliability of automatic re-ignition with the flexibility of thermocouple protection. If a flame goes out for any reason, re-ignition is initiated. Should the flame not re-light, the system shuts down the flow of gas, ensuring optimal safety. The cooktop is watching out for itself, giving you one less thing to worry about.

Grate Choices

Miele's collection of gas cooking surfaces represent powerful performance with a design that allows you to choose the right look for your kitchen environment. On select models, the cooktop is available with your choice of grate... select from the contemporary linear or hexa grate design. The final look is completely different, that's why we leave the choice up to you.





KM 360

Natural or LP gas connection

4 completely sealed burners

High-speed burner

1 burner: 10,200 BTU output

Normal burner

2 burners: 6,000 BTU output

Auxiliary burner

1 burner: 3,400 BTU output

Center control panel

Stainless steel knob controls

Ignition safety control

Cast iron grates - included

Width: 60 cm (approx. 24 inch)

Available finishes:

Stainless steel

KM 391

Natural or LP gas connection

5 completely sealed burners

Super burner

1 burner: 15,300 BTU output

High-speed burner

1 burner: 9,500 BTU output

Normal burner

2 burners: 6,000 BTU output

Auxiliary burner

1 burner: 5,000 BTU output

Center control panel

Stainless steel knob controls

Ignition safety control

Cast iron grates - included

Width: 93 cm (approx. 36 inch)

Accessories included:

Wok ring

Trivet

Available finishes:

Black glass with stainless steel frame



Left photo: Featured in stainless steel is the KM 3474 with hexa grates and stainless steel knob controls.



KM 3464

Natural or LP gas connection
4 completely sealed burners
Double inset super burners
1 burner: 15,300 BTU output

Super burner
1 burner: 12,000 BTU output
High-speed burners
2 burners: 9,000 BTU output

Side control panel
Stainless steel knob controls
Fast ignition system
Ignition safety control
Cast iron grates: hexa design
Width: 30 inch

Accessories included:

Wok ring

Optional accessories:

Simmer plate (KMSP 340)
Griddle plate (KMGP 340)

Available finishes:

Stainless steel

KM 3465

Natural or LP gas connection
4 completely sealed burners
Double inset super burners
1 burner: 15,300 BTU output

Super burner
1 burner: 12,000 BTU output
High-speed burners
2 burners: 9,000 BTU output

Side control panel
Stainless steel knob controls
Fast ignition system
Ignition safety control
Cast iron grates: linear design
Width: 30 inch

Accessories included:

Wok ring

Optional accessories:

Simmer plate (KMSP 340)
Griddle plate (KMGP 340)

Available finishes:

Stainless steel

KM 3474

Natural or LP gas connection
5 completely sealed burners
Double inset super burners
2 burners: 15,300 BTU output

Super burner
1 burner: 12,000 BTU output
High-speed burners
2 burners: 9,000 BTU output

Center control panel
Stainless steel knob controls
Fast ignition system
Ignition safety control
Cast iron grates: hexa design
Width: 36 inch

Accessories included:

Wok ring

Optional accessories:

Simmer plate (KMSP 340)
Griddle plate (KMGP 340)
Grate set (KMTT 5A), circular design

Available finishes:

Stainless steel



KM 3475

Natural or LP gas connection
 5 completely sealed burners
 Double-inset super burners
 2 burners: 15,300 BTU output

 Super burner
 1 burner: 12,000 BTU output
 High-speed burners
 2 burners: 9,000 BTU output
 Center control panel
 Stainless steel knob controls
 Fast ignition system
 Ignition safety control
 Cast iron grates: linear design
 Width: 36 inch
 Accessories included:
 Wok ring
 Optional accessories:
 Simmer plate (KMSP 340)
 Griddle plate (KMGP 340)
 Grate set (KMTT 5A), circular design
 Available finishes:
 Stainless steel

KM 3484

Natural or LP gas connection
 6 completely sealed burners
 Double-inset super burners
 1 burner: 16,500 BTU output
 1 burner: 15,300 BTU output
 Super burners
 2 burners: 12,000 BTU output
 High-speed burners
 2 burners: 9,000 BTU output
 Side control panel
 Stainless steel knob controls
 Fast ignition system
 Ignition safety control
 Cast iron grates: hexa design
 Width: 42 inch
 Accessories included:
 Wok ring
 Optional accessories:
 Simmer plate (KMSP 340)
 Griddle plate (KMGP 340)
 Grate set (KMTT 6A), circular design
 Available finishes:
 Stainless steel

KM 3485

Natural or LP gas connection
 6 completely sealed burners
 Double-inset super burners
 1 burner: 16,500 BTU output
 1 burner: 15,300 BTU output
 Super burners
 2 burners: 12,000 BTU output
 High-speed burners
 2 burners: 9,000 BTU output
 Side control panel
 Stainless steel knob controls
 Fast ignition system
 Ignition safety control
 Cast iron grates: linear design
 Width: 42 inch
 Accessories included:
 Wok ring
 Optional accessories:
 Simmer plate (KMSP 340)
 Griddle plate (KMGP 340)
 Grate set (KMTT 6A), circular design
 Available finishes:
 Stainless steel



Induction Cooktops

Precision Control

Induction Heating

Miele's induction cooktops offer a distinctive, non-contact method of heating using magnetic fields to transfer energy directly to cookware. The induction element stays cool, while the target object heats up rapidly for extremely efficient cooking.

Like gas, induction is exceptionally easy and quick to control. The ability to precisely control the power makes induction perfect for all types of cooking. It is highly reactive and exceedingly safe. The

cooking surface is cool in operation and only generates heat where the pan sits. As soon as the pan is removed, the flow of heat stops immediately.

Sensor Controls

Individual heat levels are easily selected by simply touching the sensor controls. As the electronic controls are located underneath the ceramic surface, the control area has a smooth, flat finish that is very easy to keep clean.

Booster Function

Designated zones are fitted with a booster function. When activated, the zone will operate on power setting nine for ten minutes. The different cooking zone sizes mean that the booster can be used for a variety of pan sizes and they ensure reduced heat-up times.

Programmable Functions

A number of standard settings on Miele's induction cooktops can be modified to meet your individual requirements. These include timer and power range settings, audible tones and safety lock operation.

Stop and Go Function

With the Stop and Go function the power level of all active zones is automatically reduced to a simmer. This allows you to leave the kitchen for brief periods. Once selected again all elements will resume.

Residual Heat Indicators

A symbol will appear in the display for each cooking zone to show whether it is still hot or not.

Memory Program

The Memory function (available on model KM 5773) can be used for storing up to five of your favorite cooking processes to ensure the same great results time after time.

Timer

The timer can be used to select a time from 1-99 minutes for any of the zones or can be used as a kitchen timer. The zone switches off automatically at the end of the selected time duration, making cooking easy and safe.

Pan Size Recognition

A cooking zone will only heat up when a suitable magnetic metal pan is placed on it. The size of the pan is recognized, and heat is only generated where the pan is detected, saving energy and time. The zone will automatically switch off when the pan is removed and no more energy will be released, guaranteeing safe, easy operation.





Taking a Pan Off a Hot Zone

If a pan is removed from a zone that is switched on, or if an unsuitable pan is used, the power supply to the cooktop will automatically be switched off.

Auto Heat-up

The Auto Heat-up function gives an initial boost to the normal power output to bring the pan up to temperature rapidly. The heat then reduces automatically to the chosen output for continued cooking.

Protection Against Overheating

The induction zones and the cooktop switch off automatically if a zone overheats due to an empty pan being heated up.

Peace of Mind

If something spills over into the control panel or you place something like a dish towel over the controls, the cooktop will switch itself off automatically, to prevent accidental burning.

Safety Switch Off

As an extra safety precaution the cooktop has pre-programmed maximum operating times which depend on the power level being used. The cooktop will switch itself off automatically if this duration is exceeded, when a pan is in place and the power setting has not been altered.

System / Safety Lock

Touching the lock symbol when the cooktop is in use acts as a safety lock, preventing any unwanted changes to settings. It can also be activated as a system lock when the cooktop is not in use to prevent children from operating it.

KM 5753

Induction
4 induction cooking zones
Automatic pot size recognition
Boost function
Auto Heat-up function
Center control panel with ComfortControl Plus
Power levels 1-9 with digital display
Timer function

Automatic switch-off
Stop and Go function
Width: 30 inch
Available finishes:

Black Ceran® glass with stainless steel frame

KM 5773

Induction
5 induction cooking zones
Automatic pot size recognition
Boost function
Auto Heat-up function
Center control panel with ComfortControl Plus
Power levels 1-12 with digital display
Timer function

Memory function
Automatic switch-off
Stop and Go function
Width: 36 inch
Available finishes:

Black Ceran® glass with stainless steel frame

Special Offer

Miele has teamed with Belgium-based Demeyere to provide a very special offer for induction cooktop owners. We are providing Demeyere's quality, induction-ready Atlantis five-piece cookware series at a tremendous \$200 discount. (See photo below.) Please consult your Miele product specialist for full details.



Left photo: Featured in Black Ceran® glass is the KM 5753 induction cooktop.

Electric Cooktops

Fast, Responsive and Convenient

Performance Plus

A common misconception is that you can't have top-class performance cooking if you have an electric cooktop. In designing the Miele electric cooktop series, we set out to change this perception forever.

High-speed ribbon burners create considerable heat fast, bringing pots of water to boil quickly, and certainly no longer than cooking with gas. Similarly, simmering is designed into the product, as the burners will cycle on and off to maintain a constant heat range.

Flexibility

A major advantage of the Miele Ceran® glass electric cooktop is the flexibility to adjust the size of the cooking zone. The 30 inch and 36 inch products feature two and three such variable burners. A burner that is used for a large pasta pot at one time during preparation can be scaled back to accommodate a delicate sauce pan in just a moment.

The elongated burner is ideal for unique cooking appliances, such as the oval pot utilized for salmon poaching or asparagus.

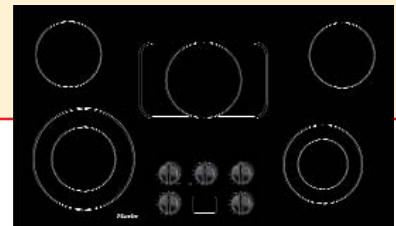
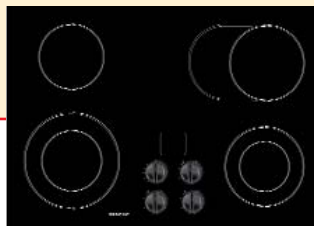
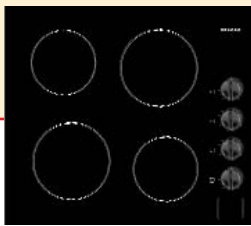
The Cleanup Convenience

The smooth surface of all of the electric cooktops makes cleanup extremely easy. The surface retains its gloss-like finish even after many years of use, as the tough glass material has a durability at odds with its sleek appearance.

The Miele electric cooktop; we are confident that its many advantages will leave you convinced that you can have top-class performance and much more.



Right photo: Featured is a KM 5676 electric cooktop in black glass.



KM 421

- 4 heating elements
- 4 cooking zones
- 2 single zones of 7 inch
- 2 single zones of 5³/₄ inch

Side control panel
 Black knob controls
 Residual heat indicators for all zones
 High-impact Ceran® surface
 High-speed ribbon element design
 Width: 24 inch
 Optional accessories:
 Stainless steel control knobs
 Available finishes:
 Black Ceran® glass with stainless steel frame

KM 424

- 4 heating elements
- 7 cooking zones
- 1 variable zone of max 8¹/₄ inch
- 1 variable zone of max 7 inch
- 1 oval zone of max 6³/₄ x 10¹/₂ inch

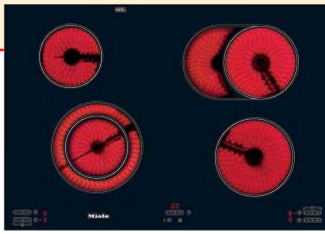
1 single zone of 5³/₄ inch
 Center control panel
 Black knob controls
 Residual heat indicators for all zones
 High-impact Ceran® surface
 High-speed ribbon element design
 Width: 30 inch
 Optional accessories:
 Stainless steel control knobs
 Available finishes:
 Black Ceran® glass with stainless steel frame

KM 427

- 5 heating elements
- 8 cooking zones
- 1 variable zone of max 9 inch
- 1 variable zone of max 7 inch
- 1 rectangular zone of max 6³/₄ x 10¹/₂ inch
- 2 single zones of 5³/₄ inch

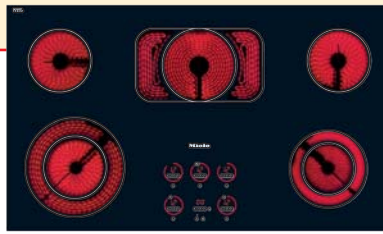
Center control panel
 Black knob controls
 Residual heat indicators for all zones
 High-impact Ceran® surface
 High-speed ribbon element design
 Width: 36 inch
 Optional accessories:
 Stainless steel control knobs
 Available finishes:
 Black Ceran® glass with stainless steel frame





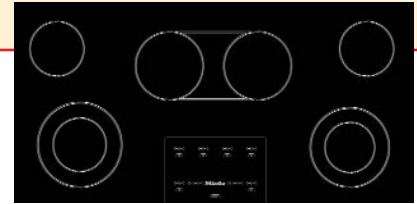
KM 5656

4 heating elements
6 cooking zones
1 variable zone 5½ or 8½ inch
1 oval zone 6½ x 10½ inch
1 single zone 7 inch
1 single zone of 5½ inch
Front control panel
Concealed infrared controls
Residual heat indicators for all zones
Timer, freely assignable for all cooking zones
High-impact Ceran® surface
High-speed ribbon element design
Width: 30 inch
Available finishes:
Black Ceran® glass finish with stainless steel frame



KM 5676

5 heating elements
8 cooking zones
1 variable zone of 5½ or 9 inch
1 variable zone of 4½ or 7 inch
1 rectangular zone of 6½ x 11½ inch
2 single zones of 5½ inch
Center control panel
Concealed infrared controls
Residual heat indicators for all zones
Timer, freely assignable for all cooking zones
High-impact Ceran® surface
High-speed ribbon element design
Width: 36 inch
Available finishes:
Black Ceran® glass finish with stainless steel frame



KM 452

6 heating elements
9 cooking zones
1 variable zone of max 9 inch
1 variable zone of max 8¼ inch
2 single zones of 7⅞ inch that extend to 16¼ x 7⅞ inch
2 single zones of max 5¾ inch
Center control panel
Concealed infrared controls
Residual heat indicators for all zones
High-impact Ceran® surface
High-speed ribbon element design
Width: 42 inch
Available finishes:
Black Ceran® glass with stainless steel frame



Miele CombiSets™

The Ultimate Customized Cooking Surface

The innovative design of Miele's CombiSet™ range allows you to have the best of both worlds – gas and electric cooking surfaces – side by side. The modular design of CombiSets™ enables you to tailor surfaces that truly fit your cooking habits and desires. A gas CombiSet™ to the right or left of an electric one is simply up to you. Each unit has an identical width and depth, so they combine easily to form a single, uniform surface.

Limitless Choices

Imagine this. After allowing the contact griddle to heat up to searing point, you slide a block of beef onto the surface. Counting to ten, you turn it over, repeating until all sides have seared. Or prepare a breakfast of pancakes, or lunch with strip steak. Marry this up with a powerful gas super burner, or lava rock grill, deep fryer or powerful two-burner gas or Ceran® glass electric burners and you may be spoiled for choice.

Large or Small

The flexibility of CombiSet™ cooking is not just defined by the type of surfaces that can be placed together, but also by the number.

CombiSets™ are, for example, ideal for small apartments. As few as a single two-burner unit can make a single-person kitchen totally functional. Conversely, an expansive island setting lends itself nicely to the style, functionality and versatility of CombiSet™ cooking.

Large or small, a Miele CombiSet™ selection can be tailor-made to fit any kitchen setting.

Right photo: Featured in black Ceran® is the CSWA 400 pot rest with weighing function, KM 406 wok burner, KM 400 ceramic double burner and KM 411 electric barbecue.





KM 400

Ceramic double burner
Electric burners beneath Ceran® surface
Variable zone of max 7¼ inch
Single zone of 5¾ inch
Residual heat indicators
Available finishes:
Black Ceran® glass with stainless steel frame



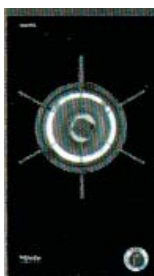
KM 403

Electric boiler / fryer
Nickel plated wire basket with folding handle
Temperature control between 212° F - 390° F
Stainless steel filter
Cold oil zone prevents oil penetration into foods
Can be filled with water for easier cleaning
Drain valve underneath
Available finishes:
Black glass control panel with stainless steel frame



KM 404

Double gas burner
Natural or LP gas connection
2 completely sealed burners
High-speed burner
1 burner: 10,000 BTU output
Normal burner
1 burner: 6,000 BTU output
Cast iron grate and trivet insert
Electric spark ignition
Available finishes:
Black Ceran® glass with stainless steel frame



KM 406

Wok burner
Natural or LP gas connection
Completely sealed burners
1 burner: 620 BTU - 17,500 BTU output
Cast iron grate
Single knob control
Electric spark ignition
Available finishes:
Black glass with stainless steel frame



KM 408

Contact griddle
Large 13 x 7½ inch burner: 1,650 watt
Operated by single variable control knob
Residual heat indicator
Available finishes:
Black glass with stainless steel frame



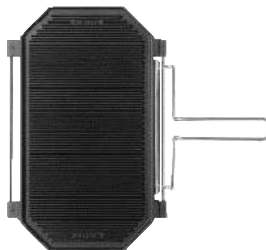
KM 411

Electric barbecue
Cast iron grate
Hinged element for easy cleaning
Operated by single variable control knob
Can be filled with water for grilling and easier cleaning
Drain valve underneath
Available finishes:
Black glass control panel with stainless steel frame



CSWA 400

Scale
Up to 20-pound capacity
Pound / kilo display
Tare function, self-calibrating
Battery operated
Available finishes:
Black glass with stainless steel frame



CSGP 400

Cast iron griddle
For use with KM 411 electric barbecue
Cast aluminum construction
One side fluted, one side smooth
Rubber feet to prevent scratching



CSAF 400

Pot rest
Available finishes:
Black glass with stainless steel frame



Featured left to right in black Ceran® are the KM 404 gas double burner and KM 406 wok burner.



Featured left to right in black Ceran® are the KM 400 ceramic double burner and KM 406 wok burner.



Featured left to right is the CSAF 400 pot rest with fluted Ceran® design and the KM 408 contact griddle in black Ceran®.

Miele Ventilation Hoods



Let's Clear the Air About Fine Cuisine

Moving Air, in Style

Miele offers one of the world's largest ranges of ventilation hoods on the market and there is a design to suit virtually all styles and design requirements. Many ventilation hoods incorporate glass and feature lighting, while others offer a sleek stainless steel design to create a minimal, symmetrical and clean finish with adjustable halogen lighting. Miele offers a variety of sizes from 24- to 71-inch widths including integrated, canopy, wall-mounted and decorative island models. Each ventilation hood offers extremely powerful extraction rates to keep the atmosphere in your kitchen comfortable. They have low noise levels too, which means you can entertain while cooking!

Handcrafted Quality

At Miele, the genius is in the details and nowhere is this more evident than in the ventilation hood selection. After precision tools have cut the materials, experienced craftspeople go about hand-sculpting the finished product. The result is an unblemished, seamless finish that will grace any kitchen for years.

Additional customization is also available. The exact chimney height for the hood can be handmade to your specifications.

More Than Just Hot Air

The quality of Miele hoods, of course, goes beyond the exterior. Unique double-sided blowers provide excellent air extraction, optimizing a careful balance between air removal and energy efficiency. This dual-blower system also builds longevity right into the design.

Despite their highly efficient air extraction capability, the hoods are comfortably quiet. A special acoustic package works in conjunction with the latest in motor technology to ensure the performance is not compromised. Easy operation is possible using Miele-made electronics – Novotronics. For proper maintenance there is an indicator light that alerts you when the metal grease filters need to be cleaned or when the charcoal filter has to be replaced. To operate, easy-to-use, push-button controls allow you to set the hood on a timer, switching the unit off, automatically, 5 or 15 minutes after you walk away. Also, you have the ability to adjust the feature lighting to suit your environment.

Style in Many Shapes and Sizes

Miele ventilation hoods come in a variety of designs and can fit beautifully into both traditional and contemporary kitchen décor. Application solutions are offered via the decorative wall and island products. Built-in models can fit under an ornate canopy or position seamlessly in an overhead cabinet.

Decorative hoods come featured with halogen lighting, creating a unique kitchen ambience whether you are cooking or not. And for the ultimate in customization, several hoods can be chosen in any one of over two hundred different RAL colors.

Far left photo: Featured in stainless steel is the DA 5321 D island ventilation hood and KM 3484 cooktop.

Left photo: Featured in stainless steel and glass is the DA 289 wall ventilation hood.



Built-in Ventilation Hoods

A Custom-Fit Solution

Miele's built-in ventilation hoods are a perfect solution to discreetly mount an extractor against a wall, into the upper cabinet. This option is perfect if space is at a premium or if the ventilation hood is not wanted as an overly ornamental piece in the kitchen.

Effective, convenient and attractive, Miele's built-in ventilation models fit neatly into a wall cabinet, flush and unobtrusive.



DA 3160

For wall cabinet installation
Expandable fume deflector
Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic activation when fume deflector is expanded
Automatic shut-off of intensive level, programmable for 10 minutes
Integrated halogen lighting
Dishwasher-safe metal filters
Double-sided blower
625 CFM max. setting
Width: 60 cm (approx. 24 inch)
Optional accessories:
Charcoal filter (DKF 13)
Custom front panel installation kit (DML 300)
Recirculation kit (DUU 150)
Available finishes:
Stainless steel

*Can accept custom front panel
(installation kit DML 300 is needed)*



DA 3180

For wall cabinet installation
Expandable fume deflector
Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic activation when fume deflector is expanded
Automatic shut-off of intensive level, programmable for 10 minutes
Integrated halogen lighting
Dishwasher-safe metal filters
Double-sided blower
625 CFM max. setting
Width: 30 inch
Optional accessories:
Charcoal filter (DKF 13)
Custom front panel installation kit (DML 300)
Recirculation kit (DUU 150)
Available finishes:
Stainless steel

*Can accept custom front panel
(installation kit DML 300 is needed)*



DA 3190

For wall cabinet installation
Expandable fume deflector
Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic activation when fume deflector is expanded
Automatic shut-off of intensive level, programmable for 10 minutes
Integrated halogen lighting
Dishwasher-safe metal filters
Double-sided blower
625 CFM max. setting
Width: 90 cm (approx. 36 inch)
Optional accessories:
Charcoal filter (DKF 13)
Custom front panel installation kit (DML 300)
Recirculation kit (DUU 150)
Available finishes:
Stainless steel

*Can accept custom front panel
(installation kit DML 300 is needed)*

Canopy Ventilation Hoods



Convenient and Discreet

The Miele canopy under-mount ventilation hood is a subtle, yet powerful worker. Mounted in your choice of custom cabinetry, which can be as discreet or as dramatic as you elect, the Miele canopy hood allows for virtually silent extraction of cooking odors.

The unique joystick control switch is in a convenient position and allows you to control the integrated halogen lighting or toggle between four fan motor speeds. With a light touch of the finger or gentle movement of your backhand - which is very helpful when your hands are a bit dirty from cooking - the joystick is a perfect way to control your ventilation hood.

DA 2210

For framed 48 inch canopy installation
Vented or recirculating
Joystick selector switch
Light controls
4 fan speeds
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting
Dishwasher-safe stainless steel filters
Programmable filter saturation timers
Four-point-sided, double motor system
850 CFM max. setting
Width: 44 inch
Optional accessories:
Charcoal filter (DKF 15)
Recirculation kit (DUU 150)
Available finishes:
Silver enamel with stainless steel controls

DA 2280

For framed 36 inch canopy installation
Vented or recirculating
Joystick selector switch
Light controls
4 fan speeds
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting
Dishwasher-safe stainless steel filters
Programmable filter saturation timers
Dual motors
425 CFM max. setting
Width: 32 inch
Optional accessories:
Charcoal filter (DKF 15)
Recirculation kit (DUU 150)
Available finishes:
Silver enamel with stainless steel controls

Top left photo: Featured in stainless steel is the DA 3160 built-in ventilation hood.

Right photo: Featured in stainless steel is the DA 2280 canopy under-mounted ventilation hood with unique joystick selection switch for convenient operation.



Island Ventilation Hoods

Decorative, Yet Powerful

Straight-edged or curved, the island hood collection is so diverse in its design, because we know it may well be a defining object in your kitchen.

And your design choices are not limited to the color of the hood. All hoods with

the RAL color symbol below the technical specifications (see DA 403 on page 53 as an example) indicate your option to receive the hood in any one of up to 200 colors. Please ask your Miele product specialist for further details regarding this tailor-made option.





DA 220

Vented

Front-mounted controls for
lights
4 fan speeds

Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with
dimmer function

Dishwasher-safe metal filters
Programmable filter saturation timer
Double-sided blower
625 CFM max. setting
Width: 100 cm (approx. 39 inch)

Available finishes:
Stainless steel

DA 270

Vented

Front-mounted controls for
lights
4 fan speeds

Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with
dimmer function

Indirect lighting
Dishwasher-safe metal filters
Programmable filter saturation timer
Double-sided blower
625 CFM max. setting
Width: 90 cm (approx. 36 inch)

Available finishes:
Stainless steel

*DA 403

Vented or recirculating

Front-mounted controls for
lights
4 fan speeds

Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with
dimmer function

Dishwasher-safe metal filters
Programmable filter saturation timers
Double-sided blower
625 CFM max. setting
Width: 100 cm (approx. 39 inch)

Optional accessories:

Charcoal filter (DKF 12)
Recirculation kit (DUI 20)

Available finishes:
Stainless steel
RAL colors, over 200 options

** Height-adjustable upon installation*



*Left photo: Featured in stainless steel is the
DA 5341 D island ventilation hood.*



DA 5100 D

Vented

Front-mounted controls for
lights
4 fan speeds

Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with
dimmer function

Dishwasher-safe metal filters
Programmable filter saturation timer
Double-sided blower
625 CFM max. setting
Width: 100 cm (approx. 39 inch)

Available finishes:
Stainless steel



DA 5321 D

Vented

Front-mounted controls for
lights
4 fan speeds

Auto intensive shutdown after 10 min.
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with
dimmer function

Dishwasher-safe stainless steel filters
Programmable filter saturation timer
Double-sided blower
625 CFM max. setting
Width: 120 cm (approx. 48 inch)

Available finishes:
Stainless steel
RAL colors, over 200 options



DA 5341 D

Vented

Two front-mounted controls for
lights
4 fan speeds

Auto intensive shutdown after 10 min.
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with
dimmer function

Dishwasher-safe stainless steel filters
Programmable filter saturation timer
Two double-sided blowers
1250 CFM max. setting
Width: 180 cm (approx. 71 inch)

Available finishes:
Stainless steel



Wall Ventilation Hoods

Who Said Ventilation Hoods Can't be Stunning?

Miele's assortment of wall-mounted ventilation hoods offers a superb range of choices in virtually unlimited colors to fit any kitchen décor, from the ultra-modern to the most traditional.

Each ventilation hood has its own unique array of attributes that are assured to please you. For example, the DA 279 incorporates sharp straight lines with a rectangular chimney and a very unique strip of indirect lighting, detailed on page 56. The top of the hood is level, so it can be used to house useful items such as spices, oils and cook-books or you can elect to leave it empty for a very clean look.

A pride of the Miele ventilation hood assortment is the DA 289, featured on page 49. This exceptional hood demonstrates a rare combination of glass and stainless steel and offers an exclusive look to any kitchen environment. Having won multiple design awards, the international design community and consumers are drawn to this hood's majestic stature that allows for even extraction of cooking odors and an unlimited view to pots... even those on the far back burners.

Regardless of the model selected, Miele engineers, who we feel have found a perfect blend of technology and artwork, handcraft each ventilation hood at our factory in Germany. Powerful, yet quiet extraction motors, highly effective filtration - either in vented or recirculating - are housed in the finest raw materials, making Miele ventilation hoods durable for a lifetime of use.



Right photo: Featured in stainless steel is the DA 279 wall ventilation hood.

Wall Ventilation Hoods



DA 249

Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic shutdown of intensive level, programmable for 10 minutes
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with dimmer function
Dishwasher-safe metal filters
Programmable filter saturation timer
Double-sided blower
625 CFM max. setting
Width: 90 cm (approx. 36 inch)
Optional accessories:
Charcoal filter (DKF 9)
Recirculation kit (DUW 10)
Chimney extension kits:
DATK 249-2-610
DATK 249-2-860
Available finishes:
Stainless steel
RAL colors, over 200 options

DA 279

Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic shutdown of intensive level, programmable for 10 minutes
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with dimmer function
Indirect lighting
Dishwasher-safe metal filters
Programmable filter saturation timer
Double-sided blower
625 CFM max. setting
Width: 90 cm (approx. 36 inch)
Optional accessories:
Charcoal filter (DKF 12)
Recirculation kit (DUW 20)
Chimney extension kits:
DATK 1-760
DATK 2-1000
Available finishes:
Stainless steel

DA 289

Vented
Front-mounted controls for lights
4 fan speeds
Automatic shutdown of intensive level, programmable for 10 minutes
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with dimmer function
Dishwasher-safe metal filters
Programmable filter saturation timer
Double-sided blower
625 CFM max. setting
Width: 90 cm (approx. 36 inch)
Chimney extension kits:
DATK 289-760
DATK 289-1080
Available finishes:
Stainless steel





DA 408

Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic shutdown of intensive level, programmable for 10 minutes
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with dimmer function
Dishwasher-safe metal filters
Programmable filter saturation timers
Double-sided blower
625 CFM max. setting
Width: 30 inch
Optional accessories:
Charcoal filter (DKF 12)
Recirculation kit (DUW 20)
Chimney extension kits:
DATK 39x/40x-770
DATK 39x/40x-1000
Available finishes:
Stainless steel
RAL colors, over 200 options

DA 409

Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic shutdown of intensive level, programmable for 10 minutes
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with dimmer function
Dishwasher-safe metal filters
Programmable filter saturation timers
Double-sided blower
625 CFM max. setting
Width: 90 cm (approx. 36 inch)
Optional accessories:
Charcoal filter (DKF 12)
Recirculation kit (DUW 20)
Chimney extension kits:
DATK 39x/40x-770
DATK 39x/40x-1000
Available finishes:
Stainless steel
RAL colors, over 200 options

DA 5190 W

Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic shutdown of intensive level, programmable for 10 minutes
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with dimmer function
Dishwasher-safe metal filters
Programmable filter saturation timers
Double-sided blower
625 CFM max. setting
Width: 90 cm (approx. 36 inch)
Optional accessories:
Charcoal filter (DKF 12)
Recirculation kit (DUW 20)
Chimney extension kits:
DATK 1 - 760
DATK 2 - 1000
Available finishes:
Stainless steel





DA 5321 W

Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic shutdown of intensive level, programmable for 10 minutes
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with dimmer function
Dishwasher-safe stainless steel filters
Programmable filter saturation timer
Double-sided blower
625 CFM max. setting
Width: 120 cm (approx. 48 inch)
Optional accessories:
Charcoal filter (DKF 12-1)
Recirculation kit (DUW 20)
Chimney extension kits:
DATK 1-760
DATK 2-1000
Available finishes:
Stainless steel
RAL colors, over 200 options

DA 5381 W

Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic shutdown of intensive level, programmable for 10 minutes
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with dimmer function
Dishwasher-safe stainless steel filters
Programmable filter saturation timer
Double-sided blower
625 CFM max. setting
Width: 30 inch
Optional accessories:
Charcoal filter (DKF 12-1)
Recirculation kit (DUW 20)
Chimney extension kits:
DATK 1-760
DATK 2-1000
Available finishes:
Stainless steel
RAL colors, over 200 options

DA 5391 W

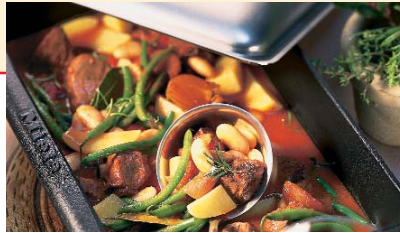
Vented or recirculating
Front-mounted controls for lights
4 fan speeds
Automatic shutdown of intensive level, programmable for 10 minutes
Delayed shutdown for 5 or 15 minutes
Integrated halogen lighting with dimmer function
Dishwasher-safe stainless steel filters
Programmable filter saturation timer
Double-sided blower
625 CFM max. setting
Width: 90 cm. (approx. 36 inch)
Optional accessories:
Charcoal filter (DKF 12-1)
Recirculation kit (DUW 20)
Chimney extension kits:
DATK 1-760
DATK 2-1000
Available finishes:
Stainless steel
RAL colors, over 200 options



Right photo: Featured in stainless steel is the DA 5190 W wall ventilation hood.



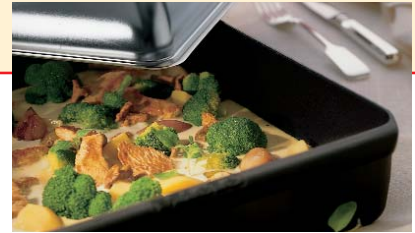
Cooking Product Accessories



HUB 61-22 Gourmet Oven Dish

Deep-sided oven dish, high-quality cast aluminum base with Teflon® Platinum coating. Suitable for use in all current Miele ovens (sits in the shelf supports of 60 cm wide ovens and may be placed on the wire rack or baking tray in wider ovens). Also suitable for cooking on conventional ceramic cooktops. Not suitable for gas cooktops.

W x D x H: 15 x 8½ x 3½ inch
For 8 -10 servings



HUB 61-35 Gourmet Oven Dish

Deep-sided oven dish, high-quality cast aluminum base with Teflon® Platinum coating. Suitable for use in all current Miele ovens (sits in the shelf supports of 60 cm wide ovens and may be placed on the wire rack or baking tray in wider ovens). Also suitable for cooking on conventional ceramic cooktops. Not suitable for gas cooktops.

W x D x H: 15 x 14 x 3½ inch
For 16-20 servings

HBD 60-22 Gourmet Oven Dish Lid

Stainless steel lid with stainless steel handle. For use with HUB 61-22 gourmet oven dish. Total height with HUB 61-22 is 6½ inches.

HBD 60-35 Gourmet Oven Dish Lid

Stainless steel lid with stainless steel handle for use with HUB 61-35 gourmet oven dish. Total height with HUB 61-35 is 8½ inches.



HBS 60 Gourmet Baking Stone

Glazed firebrick with easy-clean surface coating. Suitable for use on the wire rack in all current Miele ovens. For baking pizza, bread and rolls. Excellent heat storage properties that ensure crispy results. Supplied with wooden paddle.



HPT 1 Gourmet Pizza Form

This 10½ inch circular pan is PerfectClean coated and perfect for cooking pizza and quiche. It is particularly suitable for use in ovens, which have the Intensive Bake mode.



KMGP 340 Griddle Plate

Provides a ridged pattern grill surface across two burners for cooktop grilling.



KMSP 340 Simmer Plate

For use with small pots or to achieve a more even heat distribution.

Support Services You Can Count On

From the Beginning

Miele's philosophy is that the relationship with the consumer just begins with the purchase of one of our appliances. It is our belief that at the time of purchase, we are entering into a long-term partnership with you and your family. A partnership that includes installation and technical services that you can count on for a lifetime.

Installation Made Easy

To ensure that you begin enjoying your new Miele products from the first day on, it is recommended that you use an authorized Miele installer. Not only will they get the job done right the first time, they'll also walk you through the product, giving an overview of its usage.

Miele is so confident in the benefits of this service that the warranty of any products installed by a Miele authorized installer is doubled to two years.

As with most superior products, service by finely trained technicians is part of the Miele experience. Our technicians must complete a demanding technical certification program, facilitated and taught by the Miele Technical Training Support Group.

Worry-free Operation

MieleCare is our unique Extended Service Contract program. With MieleCare your investment is protected by an amplified five-year, worry-free contract that includes:

- Genuine Miele parts;
- Factory-trained technical specialists;
- Power surge protection and more.

MieleCare is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using only genuine Miele parts. Only genuine Miele parts installed by factory-trained professionals can guarantee the safety, reliability and longevity of your Miele appliance.

Please note that unless expressly approved in writing by Miele's Service

Department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal here is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

For your convenience, you can purchase a MieleCare Extended Service Contract on your new appliance from your Miele dealer either at the time you buy the product or anytime within the first year. You can also purchase the contract directly from Miele by visiting miele.com or by calling us toll free at 800.356.0991.



Debut: Miele Independence™ Series Refrigeration



A Cool New Wave

Miele's food and wine preservation appliances join an impressive wave of state-of-the-art products specifically designed to exceed the performance, design and durability expectations of the North American consumer. Miele innovation and quality are inherently built into each Independence™ Series product – creating truly unique solutions to easily and safely maintain food and wine without sacrificing freshness, texture or body. At their core, these products are crafted using only the highest-grade materials, cutting-edge cooling technology and Miele's proprietary electronics made at our headquarters in Gütersloh, Germany. In every way, Miele's legendary reliability is apparent... from the high-performing cooling system and intuitive MasterCool™ touch controls to the groundbreaking application technology of RemoteVision™, Miele delivers total peace of mind that your investment in quality food and valuable wine is optimally stored.

The information herein is presented as an appetizer with more detailed specifications, feature data and design options being released prior to our launch in the second quarter of 2008. Until then, we invite you to explore further what has been pioneered to become the new standard in American food and wine preservation appliances.

